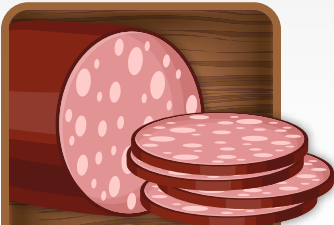


MEAT FERMENTATION

Fermented Meats

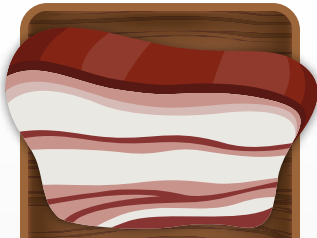
Fermentation is a natural process used for centuries to produce foods and beverages.



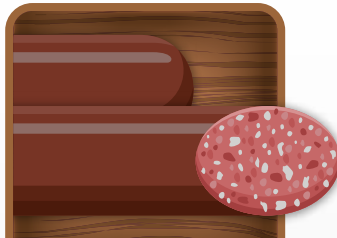
Salami



Prosciutto



Pancetta



Chorizo

and
more
...

Fermented ingredients can also provide the benefits of fermentation without actually fermenting the meat itself.

Product Benefits OF FERMENTATION IN MEAT



Improve Savory Flavors



Sodium Reduction
without compromising flavor



Extended Shelf Life



Freshness
with color retention



Food Safety

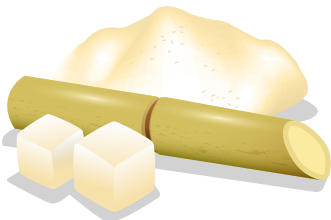
SUBSTRATE



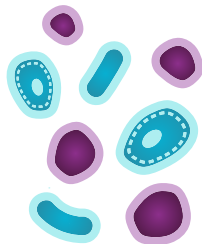
LIVE MICRO-ORGANISMS



ORGANIC ACIDS

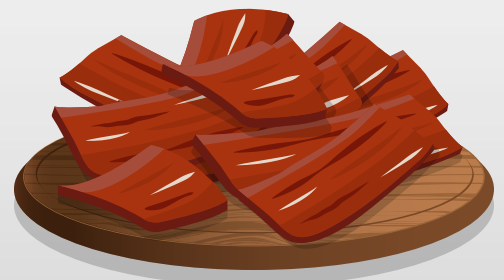


Cane Sugar



Lactates, Acetates
and Propionates

COLOR IS HIGHLY
IMPORTANT FOR
CONSUMERS...



Food Safety

Fermentation can control spoilage bacteria and unsafe pathogens, including *Listeria*, *Salmonella* and *E. coli*.

#1

Indicator for **freshness**, when purchasing meat

#2

Determination factor for purchasing meat (after price)